



Oenoferm® Belle Arome

For the modern white wine style with pleasant, creamy mouthfeel

Product Description

Oenoferm® Belle Arome is a specific *Saccharomyces cerevisiae* yeast strain for the production of modern style white wines. Particularly aromas of white fleshed fruits, citrus and cassis notes develop. With fully ripe grapes, also yellow fruit flesh aromas and hints of exotic flavours are clearly perceptible.

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

F3-Erbslöh yeast production process - Fit for Fermentation



Valuable and approved Erbslöh Oenoferm® yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Produkt and Effect

Oenoferm® Belle Arome is applied to make white wines with very distinct fruit notes and safe fermentation kinetics at the same time. The fermentation course of Oenoferm® Belle Arome is moderate but continuous and thus the multiplicity of aromas and their intensity is excellently preserved. Expressive fruit esters and thiols are formed.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 17-22 °C.

Alcohol tolerance: 14 % by vol.

Dosage

An addition of 25-35 g Oenoferm® Belle Arome/100 L grape must produces an optimal number of viable yeast cells per mL must. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

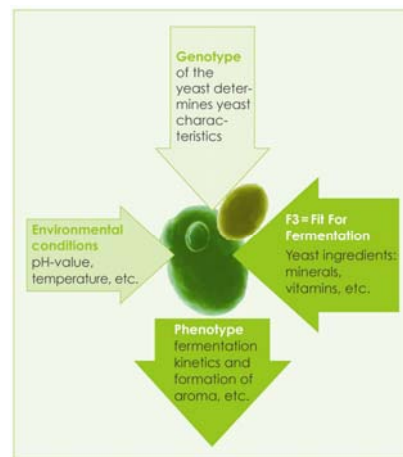
Application

The rehydration of Oenoferm® Belle Arome is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® Belle Arome is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the vat under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged leading to impaired yeast performance.

It is advisable to add the biological yeast activator and yeast nutrient VitaDrive® F3 in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

Storage

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.



The F3-process - Fit for Fermentation assures improved fermentation kinetics.

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